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2. That it is more durable.

3. That from the simplicity of its parts, it may be readily put together by persons wholly unacquainted with any of the mechanic arts connected with building.

4. That the covering can be more easily and more effectually repaired than that of any other roof whatever.

And its general merit in common with other cast-iron roofs, is the resistance which it opposes to fire, and the little injury it is likely, itself, to suffer from it.

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*Specification of the Patent granted to Joseph Baker, of Butler's-Green, near Cuckfield, in the County of Sussex, Navy-contractor; for kneading Dough by means of Machinery. Dated Nov. 23, 1811.*

To all to whom these presents shall come, &c. Now know ye, that in compliance with the said proviso, I the said Joseph Baker do hereby declare, that the nature of my said invention is as follows; that is to say: The principle of the invention for kneading dough is to amalgamate flour, or meal, or pulse, of any kind, with water, in a circular trough, having an upright shaft, turning on a pivot, fixed in the centre of the machine, so that the dough placed in such trough may be kneaded by a stone or iron roller, on its edge, passing over it in a rotary motion, being fixed at a due distance, by an horizontal bar or axle to the shaft, which is to be turned by means of one or more other horizontal bars likewise fixed thereto, and worked like a capstern, by a proportionate number of bipeds or quadrupeds, such horizontal bars having small shares fixed to them, so as to run in the trough, and, acting like a plough, cause the dough to present fresh surfaces for each successive revolution.

This kneading machine may be made in metal of any kind, or wood of any kind, or thin compositions or combinations; perhaps the preferable way would be to make the foundation of brick or stone, to make the trough of stone or iron, to make the upright shaft of wood, cramp with iron, and the steps in which the iron pivots are, of flint or metal, and the shares of iron.

*Observations by the Patentee.*

This mode of kneading dough, it is hoped, will not only do away the present method of hand-working, which is imperfect and expensive, but may be the means of abolishing the more general and filthy practice of kneading, by treading with the feet, where the business of baking is carried on to any considerable extent. It is almost needless to remark, that the quantity of water absorbed, and the good quality of the bread, depends much on good kneading; and that lightness and taste are much improved by the dough receiving the necessary working. To those, therefore, who are attentive to these particulars, this invention affords the means of great saving. In making biscuits for the use of shipping, the advantage is considerable, both in regard to taste and the power of keeping.

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*Specification of the Patent granted to John Miers, of the Strand, in the precinct of the Savoy, in the County of Middlesex, Jeweller; for a method of accelerating the Evaporation of fluid or liquid Bodies, of destroying the noxious and offensive Effluvia arising from spent Lees, or other liquid, fluid or solid substances, and of generating an increased degree of heat, without additional Fuel.*

*Dated October, 30, 1811.*

To all to whom these presents shall come, &c. Now know ye, that in